

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0256333 - JINYA RAMEN BAR	Site Address 925 BLOSSOM HILL RD 1637, SAN JOSE, CA 95123	Inspection Date 12/22/2025
Program PR0374345 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name TOKI RAMEN CORP	Inspection Time 13:30 - 14:50
Inspected By HAYLEY MENTZ	Inspection Type LIMITED INSPECTION	Consent By KATHY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Bean sprouts and tofu not labeled with time marking.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Bean sprouts and tofu were time marked by employee.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: 1. Employee donned gloves without washing hands first.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

2. Second employee touched garbage and face and attempted to go back to food prep.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required between different tasks.

[COS] Employee was asked to wash hands before returning to food prep.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Salmon was measured at 49F in reach down prep cooler. Per PIC items were placed there less than 2 hours prior.

[CA] PHFs shall be held at 41°F or below.

[SA] Salmon was moved to walk-in cooler.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Raid was stored above janitorial sink.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Reach-in prep cooler was measured at 50F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

[COS] PHF's were moved to walk-in cooler.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Back door to kitchen was propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
broth	cookline	170.00 Fahrenheit	
tiramisu mix	prep table	40.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
spinach	prep sink	68.00 Fahrenheit	active prep
warm water	handwash sinks	100.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
ramen noodles	under counter prep cooler	41.00 Fahrenheit	
quatteranary ammonium	3-comp	400.00 PPM	
hot water	3-comp	120.00 Fahrenheit	
tiramisu	prep table	58.00 Fahrenheit	active prep

Overall Comments:

This inspection was conducted in conjunction with CO0158581

Joint inspection with Jennifer Rios

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **1/5/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Kathy Duong
MG
Signed On: December 22, 2025